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Trade Talk

John E. H. Sherry, professor of law at the Cornell University School of Hotel Administration, Ithaca, N.Y., and CLUB MANAGEMENT contributor, will be teaching international law in the People's Republic of China during the first six months of 1983. Sherry will teach at Hangzhou University at the invitation of the China International Travel Service.

Jack E. Miller has been awarded the H. B. Meek Award by the Council on Hotel, Restaurant and Institutional Education. Miller is a professor and department chairman in hospitality and restaurant management at St. Louis Community College at Forest Park in St. Louis. He received the award in recognition of his innovative contributions to hospitality education.

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